

**58661. OLEA EUROPAEA L. Oleaceæ.**  
**Olive.**

From Ariana, near Tunis, Tunisia, Africa. Cuttings presented by F. Bouff, chief, botanical service. Received March 28, 1924.

*Barouni*. "This variety is described in a paper entitled 'L'Olivier en Tunisie,' by N. Minangoin, published by the Department of Agriculture and Commerce of Tunis in 1901. The leaves, fruits, and seeds are illustrated in Plate I, figure 1, of this publication. I translate what Minangoin says concerning it:

"This variety is found almost exclusively in the olive orchards of the Sahel (eastern coast of Tunis) and in particular at Kalaa Srira (11 km. from the town of Sousses).

"Foliage sparse, leaves 7 to 8 cm. long, narrow, light green on the upper surface, whitish on the lower surface. Fruits single, very large, shaped like a pear upside down, wine red when mature, ripening very early. Peduncle long and strong, flesh thick and white, seed one-sided, long and thick, ending in a point. Flowers at the end of February."

"Mr. Minangoin told me himself in 1904 that the variety is extremely rare and that he knew of only three trees, which were on the estate of M. Robert at Kalaa Srira. The word Barouni means foreign, and the variety is supposed to have been introduced by one of the Beys of Tunis from Greece or Turkey. He said that the trees in question were old and do not bear well. He stated that the fruits sometimes weighed as much as 20 grams.

"I met M. Robert, who was at that time vice president of the Municipality of Sousses, and he also stated that the Barouni variety is found only at Kalaa Srira. He said that it was not commonly grown, as it requires a good deal of water and must be irrigated.

"There are two varieties of olive in Tunis to which the name Barouni is applied. The large pickling olive is Barouni de Kalaa Srira, while the other variety is known as Barouni de Soliman and has a small fruit used for making oil." (*T. H. Kearney, Bureau of Plant Industry; letter of February 7, 1924.*)

**58662. DIOSCOREA sp. Dioscoreaceæ.**  
**Yampi.**

From Mayaguez, Porto Rico. Tubers presented by T. B. McClelland, horticulturist, agricultural experiment station. Received March 26, 1924.

*Mapuey morado*. The yampi is usually of even form and somewhat club-shaped, and the tubers are commonly 4 to 10 ounces in weight; the inner skin is pink. The flesh is white, but often becomes slightly grayish when cooked. The flavor is much like that of the potato, but the yampi has in addition an agreeable sweetness. (*R. A. Young, Bureau of Plant Industry.*)

For previous introduction, see S. P. I. No. 56660.

**58663 to 58668. FICUS CARICA L.**  
**Moraceæ. Fig.**

From Malaga, Spain. Cuttings presented by Luis Liró Ortiz, director, Estación de Agricultura General de Torrox, through D. D. Shepard, American consul. Received March 4, 1924. Notes by Señor Ortiz.

**58663. *Blanquilla***. A tree of medium size which does not produce early fruits (brevas), but bears only a large crop of small, very sweet, late fruits (higos).

**58664. *Negra* or *Goen***. A large tree which bears both early and late fruits; these are sweet and of medium size.

**58663 to 58668—Continued.**

**58665. *Pacuea***. A tree of medium size, bearing regular crops of early and late fruits, which are large and black.

**58666. *Pardilla***. A tree which never becomes very tall, because of its spreading habit. When young it bears both early and late crops, but after several years it bears only the late fruits. These are large, brown, and very sweet. This is the best variety grown in the vicinity of Malaga; it yields well and the fruits are the best for drying.

**58667. *Valenciana***. A large tree which produces only a late crop, which is regular and heavy. The fruits are large, white, and sweet.

**58668. *Verdeja* or *Ojo de Perdiz***. A large tree which produces a late crop; the fruits are not so numerous as those of the *Blanquilla* [S. P. I. No. 58663], nor are they so sweet. The name "Ojo de Perdiz" is derived from the red eye of the fruit.

**58669. JUGLANS REGIA L. Juglandaceæ.**  
**Walnut.**

From Simla, Punjab, India. Plant presented by Howard Spence, The Red House, Ainsdale, England. Received March 7, 1924.

In 1916 I received from Simla, India, a few walnuts of a variety superior in quality to any I have ever tasted, with a delicate coconut flavor. The long, narrow nut was particularly well filled with closely packed convolutions resembling those of a pecan more than of an ordinary walnut. The shell is rather thick, and the average length of the nut is a little less than 2 inches. The original tree is said to be in Bhujji (between Bilaspur and Rampur), 23 miles from Simla, in a hot, inclosed valley through which runs the Sutlej River. There may be a chance that the seeds will transmit the quality of the parent. (*Spence.*)

**58670 to 58672.**

From Manila, Philippine Islands. Seeds presented by P. J. Wester, Bureau of Agriculture. Received February 28, 1924. Notes by Mr. Wester.

**58670. AMPELOCISSUS MARTINI Planch. Vitaceæ.**

*Bika*. A very attractive vine, with leaves dark green above and russet beneath. The vine dies to the ground when the fruits are ripe. The fruits are about the size of Delaware grapes, dark maroon to almost black, in bunches sometimes containing over 200. The flesh is juicy and acid, with a rather biting aftertaste. Although inedible raw, the Americans in Cebu and Iloilo say that an excellent jelly is made from them.

**58671. CARICA PAPAYA L. Papayaceæ. Papaya.**

This is one of the most remarkable papayas I have ever seen. The fruit is oblong, obviously a hermaphrodite type, medium in size, with thick flesh, a small cavity, and few seeds. The flesh is very firm, pale-flesh color except for a distinct greenish yellow "rind" about an eighth of an inch thick, and of good quality. It will probably ship better than the average soft papaya.

**58672. CITRUS NORILIS DELICIOSA (Ten.) Swingle.**  
**Rutaceæ. Mandarin orange.**

This mandarin, imported from China, is the best flavored citrus fruit I ever have eaten.